

RECIPE | EGGPLANTS



SZECHUAN EGGPLANT

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SZECHUAN EGGPLANT

Recipe created by *Stacie Zollars*



25 min

5 min
PREP.

20 min
COOKING



4



easy

INGREDIENTS

- 2 ct** Pure Flavor® Craft House Collection® Mixed Baby Eggplants
- ¼ cup** soy sauce
- 3 tbsp** rice vinegar
- 1 tbsp** dark brown sugar
- 1 tbsp** cornstarch
- 1 tbsp** chili garlic sauce
- 2 tsp** garlic powder

- 2 tsp** ginger, freshly grated
- ½ tsp** Chinese five-spice
- ½ tsp** red pepper flakes
- Salt, to taste

DIRECTIONS

- 1** Preheat oven to 400°F
- 2** Slice eggplants in half and score in a criss-cross pattern.
- 3** Whisk together the remaining ingredients in a bowl until combined.
- 4** Line eggplant on a baking sheet and generously coat with sauce and sprinkle with salt to taste.
- 5** Bake for 25 minutes.
- 6** To serve, top with remaining sauce and enjoy with rice of choice.